

Menu

APPETIZERS

- **ARTICHOKE DIP** \$138.00
Artichoke hearts mixed with Parmesan, Philadelphia and Goat cheese's.
- **SPRING ROLLS** \$105.00
Crispy rolls, stuffed with chicken and cabbage served w/sweet and sour sauce.
- **SPICY AJILLO GARLIC MUSHROOMS** \$ 99.00
Organic mushrooms sautéed with garlic and guajillo sauce.
- **BLUE CORN DOUGH "GORDITAS"** \$ 94.00
Deep fried corn dough stuffed with chorizo, potatoes, onions and cotija cheese.
- **ACAPULCO STYLE FRESH CEVICHE** \$ 99.00
Fresh fish marinated with lime and orange juices, mixed with olives, tomatoes, onions, cucumber and garlic olive oil.
- **TUNA CARPACCIO WITH GOAT CHEESE** \$116.00
Fresh tuna slices with goat cheese and house vinaigrette.

SOUP'S AND CHOWDER

- **NEW ENGLAND CLAM CHOWDER** \$116.00
Fresh clam chowder with potatoes, carrots and fine herbs, served in a bowl of rustic bread.
- **TRADITIONAL TORTILLA SOUP** \$ 72.00
Made with tomato base, onion and epazote leave, served with fresh cheese, fried tortilla strips, avocado, cream and fried pasilla pepper.
- **MEXICAN STYLE DRY NOODLES** \$ 83.00
Traditional dish from México capital city, made with dry noodles, mole sauce, avocado sour cream and fresh cheese.
- **FRESH SEAFOOD SOUP** \$121.00
The freshest fruits of the sea, with fine herbs and a touch of Chile.

SALADS

- **SANTA MARIA SALAD** \$105.00
Mozzarella breaded cheese sticks on lettuce with tomato, cucumber, onion and a delicious homemade avocado dressing.
- **HACIENDA ENCANTADA STYLE CAESAR SALAD** \$ 99.00
The freshest romaine lettuce, crispy parmesan crust cheese and fresh Caesar dressing.
- **SANTA FE SALAD** \$ 94.00
Green mix lettuce, carrot, purple cabbage, tortilla chips, grill chicken, and cheddar cheese with ranch dressing.
- **GLORY SALAD** \$ 99.00
Green mix lettuces, purple cabbage, carrot, fried pasta and blue cheese chunks.

PASTAS

- **THE CLASSIC FETUCCINI ALFREDO WITH CHICKEN** \$160.00
Fresh pasta with white cream sauce, chicken and parmesan cheese.
- **SEAFOOD LINGÜINI** \$171.00
Sautéed pasta with octopus, shrimp and fish mixed on a creamy sauce.

FISH

- **CILANTRO STYLE FISH FILLET** \$198.00
Grill fish with coriander sauce and ratatouille vegetables.
- **TUNA** \$198.00
Fresh pacific grill tuna coated on a three pepper fine crust.
- **SALMON** \$259.00
Marinated salmon with coriander, olive oil and pine nut grill to perfection, served with tossed lettuce, cucumber and orange.
- **CITRUS FISH** \$198.00
Grill fish filet covered with a soft and acid citrus sauce made of white wine, lime, orange and grapefruit juices.
- **TIKIN XIC FISH FILLET** \$198.00
Fresh fish cooked with banana leave and achiote sauce, a must from Yucatan peninsula.

SHRIMP & MORE

- **FRESH PACIFIC LOBSTER TAIL OR WHOLE LOBSTER** M/P
Fresh Baja lobster grilled with butter or thermidora style, served with bake potato and vegetables.



- **LA RIVERA STYLE SHRIMP** \$319.00
Sautéed shrimp on pumpkin flower, poblano pepper and goat cheese stew.
- **LOS BARRILES STYLE SHRIMP** \$319.00
Sautéed shrimp with pineapple, chipotle and coconut sauce flamed with tequila and served with roasted pineapple.
- **TASTY TAMARIND SHRIMP** \$319.00
Pan-fried shrimp with tamarind and chipotle sweet and sour sauce.
- **LAS MARIAS JUMBO SHRIMP** \$358.00
A must have dish, pan-fried shrimp, Chihuahua cheese, wrapped with bacon and served on a grill pineapple base.
- **SHRIMP TO YOUR LIKING** \$319.00
Grilled, garlic or lime butter style.
- **BREADED SHRIMP** \$325.00
World favorite shrimp served with hand cut French fries.

CHICKEN

- **CHICKEN IN SAN PEDRO ACTOPAN MOLE SAUCE** \$193.00
Rice and beans stuffed chicken breast, sautéed on 35 ingredients mole sauce from san Pedro actopan.
- **CHICKEN SUPREME** \$198.00
Stuffed chicken fillet with duxelle mushrooms on a dry pepper sauce base.
- **NEW ORLEANS STYLE CHICKEN BREAST** \$204.00
Blackened Cajun style chicken breast, served in fettuccini pasta with lime sauce.
- **MARIA ISABEL CHICKEN** \$198.00
Chicken breast “twines” with poblano pepper, corn and pumpkin flower sauce.

MEATS

- **AZTECA BEEF TENDERLOIN** \$281.00
Beef tenderloin with baby potato, onions, olive oil, dry pepper tomato sauce.
- **ROCKEFORT STYLE TENDERLOIN** \$286.00
Grilled beef tenderloin on a rockefort cheese cream sauce.
- **MIGNON STEAK** \$308.00
A classic one with red wine, shallot and mushrooms sauce.
- **MARINADED ARRACHERA STEAK** \$253.00
Grilled marinated flank steak, guacamole, refried beans and grilled baby onion.
- **BEEF TENDERLOIN MEDALLIONS COUNTRY STYLE** \$275.00
Grilled beef medallions, covered with chipotle butter and wild mushrooms.

TRADITIONAL MEXICAN SPECIALTIES

- **MEXICAN PLATE** \$242.00
Mexican combination of stuffed pepper enchilada, flank steak quesadilla, guacamole, rice & beans.
- **ENCHILADAS TRES MARIAS** \$132.00
Three chicken enchiladas topped with red tomato pepper sauce, green tomatillo sauce and white cream sauce.
- **ENCHILADAS DE LA BAJA** \$176.00
Traditional from Baja peninsula, three stuffed with seafood flour tortilla enchiladas, cover with garlic and butter melted white sauce.
- **FAJITAS**
Sautéed with onions and bell peppers.
CHICKEN \$204.00
SHRIMP \$187.00
BEEF \$198.00

DESSERTS

- **ARCO IRIS ICE CREAM, PISTACHIO, VANILLA AND STRAWBERRY** \$ 66.00
- **CHOCOLATE TEAR VANILLA ICE CREAM** \$ 94.00
- **KEY LIME PIE** \$ 66.00
- **PANACOTA** \$ 88.00
- **PAY OF CHEESE BATHED WITH BLACKBERRY** \$ 66.00
- **APPLE STRUDEL** \$ 94.00

